Louis Latour

MAISON FONDÉE EN 1797

Chambolle-Musigny
2005

- **Region** Côte de Nuits
- **Village** Chambolle-Musigny
- **Appellation** Chambolle-Musigny
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Clay and limestone.
- **Average yield** 40 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in oak barrels, 20% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

The 180 hectares of vines in the tiny village of Chambolle-Musigny are a soft interlude amongst the great vineyards of the Côte de Nuits, a moment of finesse before the masculin wines from Vougeot, Morey-Saint-Denis, and Gevrey-Chambertin. Chambolle-Musigny is one of the smallest Côte d'Or appellations and produces mostly red wines. The limestone soil is renowned for producing wines that are delicately scented and very elegant.

Wine tasting

- **Tasting Note** Ruby red brilliant robe. Beautiful finesse on the bouquet with healthy aromas of cherry, specially morello. Once on the palate you get some wild cherry seed. Harmonious and supple tanins that are quite perceivable. Well-balanced, this is a wine that has excellent cellaring qualites and should reach its zenith in circa five years. Tasted March 2007.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Slow-roasted lamb - capon - cheese (Reblochon, Brillat-Savarin).
- **Serving temperature** 14-15°

Press review

Chambolle-Musigny 2005 - Wine Advocate - May 2007 - 86-88/100